



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

JAN 16 2007

Dr. Eliezer Nili  
Director, Control of Animal Products  
Ministry of Agriculture and Rural Development  
Veterinary Services and Animal Health  
P.O.B. 12  
Beit-Dagan, 50250  
State of Israel

Dear Dr. Nili:

This letter transmits the final report of the Food Safety and Inspection Service's system audit of Israel's poultry inspection system conducted October 29 through November 12, 2006. Comments from the government of Israel have been included as an attachment to the final report.

If you have any questions regarding the audit or need additional information, please contact me by telephone at 202-720-3781, by fax at 202-690-4040, or by e-mail at [sally.white@fsis.usda.gov](mailto:sally.white@fsis.usda.gov).

Sincerely,

Sally White  
Director  
International Equivalence Staff  
Office of International Affairs

Enclosure

**FINAL**

JAN 16 2007

**FINAL REPORT OF AN AUDIT CARRIED OUT IN ISRAEL  
COVERING ISRAEL'S POULTRY INSPECTION SYSTEM**

**OCTOBER 29 THROUGH NOVEMBER 12, 2006**

**Food Safety and Inspection Service  
United States Department of Agriculture**

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## ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority [Veterinary Services and Animal Health]
DVS	Director, Veterinary Services
<i>E. coli</i>	<i>Escherichia coli</i>
FSIS	Food Safety and Inspection Service
KVI	Kimron Veterinary Institute
<i>Lm</i>	<i>Listeria monocytogenes</i>
MARD	Ministry of Agriculture and Rural Development
NOID	Notice of Intent to Delist
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
RVO	Regional Veterinary Officer
RTE	Ready-to-Eat
SSOP	Sanitation Standard Operating Procedures
<i>Salmonella</i>	<i>Salmonella</i> species
VSAH	Veterinary Services and Animal Health

## 1. INTRODUCTION

The audit took place in Israel from October 29 through November 12, 2006.

An opening meeting was held on October 29, 2006, in Beit Dagan with the Central Competent Authority (CCA). At this meeting, the auditors confirmed the objective and scope of the audit, the auditors' itinerary, and requested additional information needed to complete the audit of Israel's poultry inspection system.

The Food Safety and Inspection Service (FSIS) auditors were accompanied during the entire audit by representatives from the CCA and/or representatives from the district offices.

## 2. OBJECTIVE OF THE AUDIT

This is a follow-up audit to the routine audit of November/December 2005 with two objectives. The first objective of the audit was to evaluate the performance of the CCA with respect to controls over the slaughter and processing establishments certified by the CCA as eligible to export poultry products to the United States. The second objective was to assess the status of corrective actions taken as a result of deficiencies identified in the FSIS November/December 2005 audit of Israel's poultry inspection system.

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, the two regional veterinary offices, seven local offices at the establishment level, one laboratory performing microbiological testing on United States-destined product, two poultry slaughter establishments, and five poultry-processing establishments.

<b>Competent Authority Visits</b>			<b>Comments</b>
Competent Authority	Central	1	
	Regional	2	
	Local	7	Establishment level
Laboratories		1	
Poultry Slaughter Establishments		2	
Poultry Processing Establishments		5	

## 3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the country's inspection headquarters and district offices. The third part involved on-site visits to seven establishments: two slaughter establishments and five processing establishments. The

fourth part involved a visit to the Kimron Veterinary Institute (KVI), a government laboratory, in which analyses of field samples for *Lm* and *Salmonella* in RTE products and Israel's national residue control program were conducted.

Program effectiveness determinations of Israel's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures (SSOP), (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of Hazard Analysis and Critical Control Point (HACCP) programs and a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella*. Israel's inspection system was assessed by evaluating these five risk areas.

During all on-site establishment visits, an auditor evaluated the nature, extent and degree to which findings impacted on food safety and public health. The auditor also assessed how inspection services are carried out by Israel and determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated and properly labeled.

At the opening meeting, the auditors explained that Israel's poultry inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Israel.

FSIS requirements include, among other things, daily inspection in all certified establishments, supervisory visits to certified establishments, humane handling and slaughter of animals, ante-mortem inspection of animals and post-mortem inspection of carcasses and parts, the handling and disposal of inedible and condemned materials, sanitation of facilities and equipment, residue testing, species verification, and requirements for HACCP, SSOP, and testing for generic *E. coli* and *Salmonella*.

Equivalence determinations are those that have been made by FSIS for Israel under provisions of the Sanitary and Phytosanitary Measures Agreement. Israel has adopted the FSIS regulatory requirements for generic *E. coli* testing with the following exception:

- Testing for generic *E. coli* is conducted at government laboratories.

Under this determination, FSIS stated that 1) the laboratories have properly trained personnel, suitable facilities and equipment, a written quality assurance program, and reporting and record keeping facilities and 2) the results of analyses including all permanently recorded data and summaries are reported promptly to the establishment.

#### 4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of United States laws and regulations, in particular:

- The Poultry Products Inspection Act (21 U.S.C. 451 et seq.) and the Poultry Products Inspection Regulations (9 CFR Part 381 to End), which include the Pathogen Reduction/HACCP regulations.

## 5. SUMMARY OF THE PREVIOUS AUDIT

Final audit reports are available on FSIS' website at:

[http://www.fsis.usda.gov/Regulations & Policies/ Foreign Audit Reports/index.asp](http://www.fsis.usda.gov/Regulations%20&%20Policies/Foreign%20Audit%20Reports/index.asp).

During the previous audit, November 24 through December 22, 2005, 10 of the 18 establishments that were certified to export to the United States were audited. Of the 10 establishments, 2 were delisted and 5 received a Notice of Intent to Delist (NOID).

Major Findings: The FSIS auditor identified three broad categories with specific examples included:

- Direct product contamination and the potential of product contamination.
  - In 2 establishments, condensate from overhead pipes and ceiling was dripping onto exposed carcasses and viscera.
  - In 2 establishments, carcasses were contacting employees' boots, work platforms, and floors.
  - In 6 establishments, product residues from previous days' operations were observed on food-contact surfaces.
  - In 6 establishments, plastic strip curtains on doors between production rooms were contacting and cross-contaminating employees' boots, clean garments, aprons, clean containers, and racks for edible product.
- Inadequate verification of Hazard Analysis and Critical Control Point (HACCP) systems, and implementation of Sanitation Standard Operating Procedures (SSOP)
  - In the 10 audited establishments, the written HACCP plans did not identify the corrective actions to be taken in response to deviations from critical limits.
  - In the 10 audited establishments, some SSOP ongoing requirements were not effectively implemented.
- Insufficient government oversight and enforcement of the FSIS inspection requirements
  - In the 6 slaughter establishments, the government did not provide generic *E. coli* results to the establishments unless a problem was identified.
  - In all 10 establishments, inspection system controls failed to properly recognize and fully enforce the FSIS inspection requirements.
  - The testing method for *Salmonella* being used in the laboratory was neither the FSIS method nor an approved equivalent method.

## 6. MAIN FINDINGS

### 6.1 Government Oversight

#### 6.1.1 CCA Control Systems

Within Israel, the CCA is considered to be the VSAH. The VSAH is located within the Ministry of Agriculture and Rural Development.

Overall, the inspection system has three levels of inspection: VSAH Headquarters, two VSAH Regional Veterinary Officers, and in-plant inspection, which consists of an in-plant IIC (veterinarian) and inspection staff. Usually, the third level of inspection is typically described as a single level of oversight.

The VSAH headquarters is located in Beit Dagan. At this level, all activities that concern the export of poultry product to the United States are coordinated by the Director of Control of Animal Products. The Director is supported within the office by a HACCP Project Manager and a Veterinarian who coordinates national training.

At the second level, Israel has been divided into two regions, Haifa and Beit Dagan. At the time of this audit, the Haifa office provides oversight over seven of the eight establishments. At this level, the work instructions forwarded by Beit Dagan are implemented in the field. The Regional Veterinary Officers (RVO) handle the oversight of the field veterinarians and inspection personnel, perform audits of the establishments, and ensure that the FSIS requirements forwarded to them by Beit Dagan are implemented appropriately.

The final level of inspection within the VSAH is the in-plant personnel. Under this level, there are two separate sub-levels. Each establishment within Israel is headed by an Inspector in Charge (IIC). In every case, this IIC is a veterinarian who has been given his/her authority to perform oversight inspection by the VSAH headquarters in Beit Dagan. The IIC oversees a staff of inspection personnel, whose size varies based on the size and complexity of the operation. Overall, these two sub-levels combine to perform the daily task of inspection within the slaughterhouses and processing facilities that would be certified as eligible to export product to the United States.

#### 6.1.2 Ultimate Control and Supervision

The VSAH maintains ultimate control and supervision over the establishments certified as eligible to export to the United States. The VSAH has mandated a series of monthly reports that ensure follow-up on all levels of government oversight. The RVOs conduct monthly reviews after receiving copies of the in-plant veterinarians' reports documenting the work done in the establishment by themselves and by the inspectors that report to their offices.

#### 6.1.3 Assignment of Competent, Qualified Inspectors

Full-time, permanent CCA veterinarians must have a university degree in Veterinary Science or Veterinary Medicine and must be licensed by the Director of Veterinary



Services to be considered qualified to apply for the inspection service. Veterinary Assistants must have a minimum of a high school diploma. After they are hired, they receive six weeks of on-the-job training. All veterinarians working in poultry inspection receive two days of training in SSOP, PR/HACCP systems and *E. coli* testing, *Lm* and *Salmonella* testing at the headquarters yearly.

#### 6.1.4 Authority and Responsibility to Enforce the Laws

VSAH has the authority and responsibility to enforce the applicable laws relevant to U.S. certified establishments. VSAH has the authority to approve establishments for export to the United States and has the responsibility for withdrawing such approval when establishments do not have adequate and/or effective controls in place to prevent, detect, and eliminate product contamination or adulteration. The RVOs are in-charge of verifying and evaluating the implementation of the official guidelines and instructions.

#### 6.1.5 Adequate Administrative and Technical Support

VSAH appears to have adequate administrative and technical support to support its inspection system.

### 6.2 Headquarters Audit

An FSIS auditor conducted a review of inspection system documents at headquarters in Beit Dagan. The records review focused primarily on food safety hazards and included the following:

- Internal review reports
- Supervisory visits to establishments that were certified to export to the United States
- Training records for inspectors and laboratory personnel
- New laws and implementation documents such as regulations, notices, directives and guidelines
- Sanitation, slaughter and processing inspection procedures and standards
- Export product inspection and control including export certificates

No concerns arose as a result the examination of these documents and interviews.

### 6.3 District Office Audits

An FSIS auditor also reviewed Israel's poultry inspection records at VSAH's two regional offices. In each location, the auditor interviewed the RVO. The purpose of the interviews was to review the poultry inspection records and determine the level of government oversight and control provided by the DVO relative to the certified establishments.

No concerns arose as a result of these interviews the examination of these documents.

## 7. ESTABLISHMENT AUDITS

An FSIS auditor visited a total of seven establishments. No establishments were delisted and none received an NOID.

Specific deficiencies are noted in the attached Foreign Establishment Audit Checklists.

## 8. LABORATORY AUDITS

During the laboratory audit, emphasis was placed on the application of procedures and standards that are equivalent to the U.S. requirements.

Microbiology laboratory audits focus on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check samples. If private laboratories are used to test U.S. samples, the auditor evaluates compliance with the criteria established for the use of private laboratories under the FSIS PR/HACCP requirements.

The microbiology laboratory in the KVI was audited. This laboratory, located in Beit Dagan, is a government-owned and -operated laboratory conducting analytical testing of field samples for the national residue testing program and also conducting analyses of field samples for *Lm* and *Salmonella* in ready-to-eat (RTE) product.

There were no concerns as a result of the audit of this laboratory.

## 9. SANITATION CONTROLS

As stated earlier, the FSIS auditors focused on five areas of risk to assess Israel's poultry inspection system. The first of these risk areas was Sanitation Controls.

### 9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the U.S. domestic inspection program. The SSOP in the seven establishments were found to meet the basic FSIS regulatory requirements. No deficiencies were observed.

### 9.2 Sanitation Performance Standards

The following deficiencies were noted:

- In two establishments, the maintenance of over-product structures had been neglected.
- In two establishments, an auditor identified numerous combo bins that were in need of repair.

Specific deficiencies are noted in the attached Foreign Establishment Audit Checklists.

## 10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditors reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, humane handling and humane slaughter, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditors determined that Israel's inspection system had adequate controls in place.

Export restrictions to the United States are placed on Israel's fresh poultry due to the presence of Exotic Newcastle Disease.

## 11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditors reviewed was Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures; humane handling and humane slaughter; ante-mortem disposition; post-mortem inspection procedures; and post-mortem disposition.

The controls also include the implementation of HACCP systems in all establishments and implementation of testing programs for generic *E. coli* in slaughter establishments.

### 11.1 Humane Handling and Humane Slaughter

No deficiencies were observed.

### 11.2 HACCP Implementation.

All establishments approved to export poultry products to the United States are required to have developed and adequately implemented a HACCP program. Each of these programs was evaluated according to the criteria employed in the United States' domestic inspection program.

The HACCP programs were reviewed during the on-site audits of the seven establishments. All of the establishments had adequately implemented the HACCP basic requirements. However, the following deficiencies were noted for HACCP ongoing requirements:

- In two establishments, there were many illegible corrections in the monitoring documentation.
- In one establishment, the verification records did not contain the times when the verifications were performed. The VSAH officials ordered immediate correction.

### 11.3 Testing for Generic *E. coli*

Israel has adopted an alternative sanitary measure to the FSIS regulatory requirements for testing for generic *E. coli*. This measure is outlined in Section 3: PROTOCOL of this report.

Two of the establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for generic *E. coli* was properly conducted in the two poultry slaughter establishments.

#### 11.4 Testing of Ready-to-Eat Products

Five of the seven establishments audited were producing RTE products for export to the United States. In accordance with U.S. requirements, the HACCP plans in these establishments had been reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to occur.

### 12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditors reviewed was Residue Controls.

Israel's National Residue Testing Plan for 2006 was being followed and was on schedule.

FSIS did not review a chemistry laboratory.

### 13. ENFORCEMENT CONTROLS

The fifth of the five risk areas that the FSIS auditors reviewed was Enforcement Controls. These controls include the enforcement of inspection requirements and the testing programs for *Salmonella*.

#### 13.1 Daily Inspection in Establishments

Inspection was being conducted daily in all slaughter and processing establishments.

#### 13.2 Testing for *Salmonella*

Israel has adopted the FSIS regulatory requirements for testing for *Salmonella*.

Two of the seven establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for *Salmonella* was properly conducted in the two slaughter establishments.

#### 13.3 Species Verification

Species verification was being conducted in those establishments in which it was required.

#### 13.4 Periodic Reviews

During this audit it was found that in all establishments visited, monthly supervisory reviews were being performed and documented as required.

#### 13.5 Inspection System Controls

The CCA had controls in place for ante-mortem and post-mortem inspection procedures and dispositions; restricted product and inspection samples; disposition of dead, dying, diseased or disabled animals; shipment security, including shipment between establishments; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

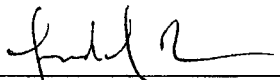
Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

5 of the 7 establishments had deficiencies regarding enforcement of some aspects of FSIS regulatory requirements.

#### 14. CLOSING MEETING

A closing meeting was held on November 12, 2006, in Beit Dagan with the CCA. At this meeting, the primary findings, conclusions, and recommendations from the audit were presented by the auditors.

The CCA understood and accepted the findings.

 11/9/2007

Todd M. Furey  
Lead Auditor

**15. ATTACHMENTS**

**Individual Foreign Establishment Audit Forms  
Foreign Country Response to Draft Final Audit Report**

United States Department of Agriculture  
Food Safety and Inspection Service

**Foreign Establishment Audit Checklist**

1. ESTABLISHMENT NAME AND LOCATION Maof, Ltd. Beer Tuvia	2. AUDIT DATE Oct 30, 2006	3. ESTABLISHMENT NO. 003	4. NAME OF COUNTRY Israel
	5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	O
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

## 60. Observation of the Establishment

Est. 003, Maof Ltd., Beer Tuvia, Israel; Oct. 30, 2006. Operations: Turkey slaughter & cut-up

39/51 There were inadequately-sealed openings in ceilings, through which pipes and electrical cables passed, over exposed product in several production areas. The VSAH officials ordered prompt correction during the audit; however, these should have been identified by the VSAH officials in advance.

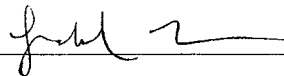
[Regulatory references: 9CFR §416.2(b) and 416.17]

Note: All deficiencies identified during the previous FSIS audit had been addressed and corrected.

61. NAME OF AUDITOR

Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE



1/9/2007



United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION  Soglowek (Shelomi) Ltd. Shelomi	2. AUDIT DATE Nov. 2, 2006	3. ESTABLISHMENT NO. 019	4. NAME OF COUNTRY Israel
	5. NAME OF AUDITOR(S)  Gary D. Bolstad, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
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<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	O
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58. Equivalence determination <i>Salmonella</i> testing	
30. Corrective Actions		59. Notice of Intent to Delist	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

Establishment # 019: Soglowek (Shelomi) Ltd., Shelomi, Israel; Nov. 2, 2006; turkey & chicken slaughter, cutting, and boning

There were no significant findings to report after consideration of the nature, degree and extent of all observations.

Note: All deficiencies identified during the previous FSIS audit had been addressed and corrected.

61. NAME OF AUDITOR  
Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

 11/2/2007

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION TIV-TIRAT TZVI Meat Specialities M.P. Beit She'an Valley	2. AUDIT DATE Nov. 5, 2006	3. ESTABLISHMENT NO. 022	4. NAME OF COUNTRY Israel
	5. NAME OF AUDITOR(S) Dr. Gary D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

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Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
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9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
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17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	O
27. Written Procedures	O	<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58. <i>Listeria monocytogenes</i> and <i>Salmonella</i> (RTE)	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

## 60. Observation of the Establishment

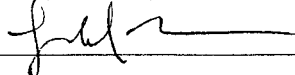
Establishment # 022: TIV-TIRAT TZVI Meat Specialities, M.P. Beit She'an Valley, Israel; Nov. 5, 2006; poultry meat (chicken and goose) processing and (not for U.S. export) beef grinding

- 22/51 There were many illegible corrections in the monitoring documentation. The VSAH officials ordered prompt correction through instruction of the employees performing the monitoring. [Regulatory reference: 9CFR §417.5(a)(3) and 417.8]
- 45/51 Approximately one-fifth of the stainless combo bins with wheels had cracked edges and were in need of repair. The VSAH officials ordered prompt correction. [9CFR §416.3(a)]

Note: All deficiencies identified during the previous FSIS audit had been addressed and corrected.

61. NAME OF AUDITOR  
Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

 1/9/2007

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Yehiam Meat Products Kibbutz Yehiam	2. AUDIT DATE Nov. 8, 2006	3. ESTABLISHMENT NO. 104	4. NAME OF COUNTRY Israel
	5. NAME OF AUDITOR(S) Gary D. Bolstad DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	O
27. Written Procedures	O	<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58. <i>Listeria monocytogenes</i> & <i>Salmonella</i> (RTE)	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

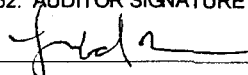
60. Observation of the Establishment

Est. # 104, Yehiam Meat Products, Kibbutz Yehiam, Israel; Nov. 8, 2006; operations: turkey meat and (not for U.S. export) chicken and beef processing

There were no significant findings to report after consideration of the nature, degree and extent of all observations.

Note: All deficiencies identified during the previous FSIS audit had been addressed and corrected.

61. NAME OF AUDITOR  
Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE  
 1/9/2007

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Of Tov Products (2001) Ltd. Beit Shean	2. AUDIT DATE Oct. 31, 2006	3. ESTABLISHMENT NO. 108	4. NAME OF COUNTRY Israel
	5. NAME OF AUDITOR(S) Dr. Garv D. Bolstad		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan .		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	O
27. Written Procedures	O	<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58. <i>Listeria monocytogenes</i> and <i>Salmonella</i> (RTE)	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

## 60. Observation of the Establishment

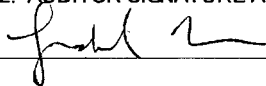
Est. 108, Of Tov Products (2001) Ltd., Beit She'an, Israel, Oct. 31, 2006; beef grinding and poultry meat hot dogs (not for US export); turkey, and chicken trimming and further processing

22/51 There were many illegible corrections in the monitoring documentation. [Regulatory references: 9CFR 417.5(a)(3)]

39/51 Maintenance of over-product structures had been neglected in several areas of the establishment, as evidenced by rust, flaking paint, and dust; also, there were inadequately-sealed openings in ceilings, through which pipes and electrical cables passed, over exposed product in several production areas. The VSAH officials ordered prompt correction during the audit; however, these should have been identified by the VSAH officials in advance. [9CFR §416.2(b) and 416.17]

61. NAME OF AUDITOR  
Garv D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

 1/9/2007



United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION  Tnuva Galil Kiryat Shmona	2. AUDIT DATE Nov. 6, 2006	3. ESTABLISHMENT NO. 209	4. NAME OF COUNTRY Israel
	5. NAME OF AUDITOR(S) Gary D. Bolstad, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	O
27. Written Procedures	O	<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58. <i>Listeria monocytogenes</i> & <i>Salmonella</i> (RTE)	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

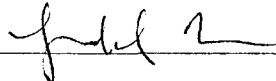
Est. 209, Tnuva Galil; Kiryat Shmona, Israel; Nov. 6, 2006; poultry processing into breaded nuggets and other fully cooked not shelf stable products

45/51 Approximately one-tenth of the stainless combo bins with wheels had cracked edges and were in need of repair. The VSAH officials ordered prompt correction. [9CFR §416.3(a)]

Note: All deficiencies identified during the previous FSIS audit had been addressed and corrected.

61. NAME OF AUDITOR  
Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

 11/9/2007

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION  Soglowek Ltd. Shelomi 2000	2. AUDIT DATE Nov. 7, 2006	3. ESTABLISHMENT NO. 219	4. NAME OF COUNTRY Israel
	5. NAME OF AUDITOR(S) Gary D. Bolstad, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		O
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>			<b>Part E - Other Requirements</b>		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			<b>Part F - Inspection Requirements</b>		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		X	49. Government Staffing		
<b>Part C - Economic / Wholesomeness</b>			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		X
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling			53. Animal Identification		O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			54. Ante Mortem Inspection		O
<b>Part D - Sampling Generic E. coli Testing</b>			55. Post Mortem Inspection		O
27. Written Procedures		O	<b>Part G - Other Regulatory Oversight Requirements</b>		
28. Sample Collection/Analysis		O	56. European Community Directives		O
29. Records		O	57. Monthly Review		
<b>Salmonella Performance Standards - Basic Requirements</b>			58. <i>Listeria monocytogenes</i> & <i>Salmonella</i> (RTE)		
30. Corrective Actions		O	59.		
31. Reassessment		O			
32. Written Assurance		O			

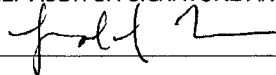
60. Observation of the Establishment

Est. 219, Soglowek Ltd., Shelomi 2000, Israel; Nov. 7, 2006; poultry pastrami, frozen chicken meat for kabobs, slicing & packaging of poultry salami produced at a sister establishment, and (not for U.S. export) processing of beef into pastrami

22/51 The verification records did not contain the times when the verifications were performed. The VSAH officials ordered immediate correction. [Regulatory reference: 9CFR §417.5(b) and 417.8]

61. NAME OF AUDITOR  
Gary D. Bolstad, DVM

62. AUDITOR SIGNATURE AND DATE

 1/9/2007

# STATE OF ISRAEL

Ministry of Agriculture and Rural Development,  
Veterinary Services and Animal Health, P.O.B 12, Beit-Dagan, 50250.

December 14, 2006

Mrs. Sally White  
Director International  
Equivalence Staff  
Office of International Affairs  
FSIS, USDA  
Washington DC, USA.

**Re: Copy of the draft final audit report (October 29 through November 12, 2006)**

Dear Mrs. White

The Veterinary Services of the State of Israel fully accepted the FSIS audit findings excluding the one made on testing for Generic E.coli.  
Following previous FSIS audit (24/11 – 22/12/2005), E.coli tests have been conducted at private laboratories certified by two agencies:

1. The Israel National Agency for Certification of Laboratories
2. Ministry of Health



Sincerely yours,

Dr. E. Nili  
Director Control  
of Animal Products

**Copy:**

- Dr. M. Chaimovitz – Director, Veterinary Services and Animal Health.
- Mr. Todd Furey – Senior Equivalence Officer FSIS.